

Know what's inside.



# GBA GROUP

## Dried Fruit, Nuts, and Oilseeds



### **Dried Fruit, Nuts, and Oilseeds – Healthy and Delicious**

Traditional dried fruit like figs, raisins, apricots, dates, and apples have been a staple of the human diet for centuries. The origins of dried fruit can be traced back to the Middle East (Iran, Iraq, Syria, Turkey, as well as Egypt). As grapes, dates, or figs fell from the trees or vines, they were dried by the heat of the sunshine. The process of drying fruit represents the oldest form of food preservation and the dried fruit itself served to provide vitamins for caravans on long journeys through the desert or to protect seafarers from scurvy.

From a botanical point of view, nuts also belong to the fruit family. In comparison to other fruit families, however, nuts have a different composition of nutrients. One significant difference is that nuts contain only a small portion of water, but a large amount of protein and fat in the form of

polyunsaturated fatty acids, which the human body cannot produce on its own.

In terms of nutritional value, oilseeds demonstrate many similarities with nuts. They too are rich in protein, vitamins, and minerals, and are also characterized by high amounts of essential fatty acids, which is why many oilseeds are pressed for their valuable cooking oil.

When assessing the quality of these products, aside from evaluating their flavor and nutritional value, it is also important to consider food safety and the relevant legal requirements. The GBA Group offers you comprehensive expert consulting and a wide range of analyses that are relevant to specific products, providing you with the assurance you need in order to put your food products on the market.





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## GBA Laboratory Analysis

(Excerpts of our service portfolio)

### Residue and Contaminant Analysis

- Pesticides (multi-method and many single methods)
- Heavy metals (e.g. lead, cadmium, mercury)
- Mycotoxins
- Polycyclic aromatic hydrocarbons (PAHs)

### Further Analysis

- Nutritional values (big 7 incl. dietary fiber)
- Vitamins
- Minerals
- Fat values (e.g. peroxide value, acid value)
- Sulfur dioxide
- Morphine

### Microbiological Tests

- Microbiology according to DGHM (German Society for Hygiene and Microbiology)
- E.g. total plate count, yeast, mold, E. coli, Enterobacteriaceae, Bacillus cereus, and Salmonella

### Food Law Classification and Assessment

- Consulting regarding the analytical scope for a specific product
- Assessment according to pesticide regulations
- Observation of maximum levels
- Declaration check for prepackaged products
- Evaluation of analytical results

## Your Advantages

### Services

- Advice on food law issues
- Individual customer service representatives
- Support from sampling to reporting of results
- Express analyses
- Customized IT solutions for data transfer

### Expertise

- Long-term experience
- Profound technical knowledge
- Location-based analytical competencies
- Fast and smooth order processing

### Quality

- Accreditation acc. to DIN EN ISO/IEC 17025:2005
- Continual and successful participation in inter-laboratory proficiency testing
- Participation in standard committees and DIN working groups
- Numerous memberships in professional associations



## Contact GBA GROUP FOOD:

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